



**THE WESTIN**  
HAPUNA BEACH  
RESORT

## 2022 Banquet Menus

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**THE WESTIN HAPUNA BEACH RESORT**

62-100 Kauna'oa Drive  
Kohala Coast, HI 96743  
USA

T +1 808.880.1111  
[WestinHapunaBeach.com](http://WestinHapunaBeach.com)

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# General Catering Information and Policies

Aloha! The Westin Hapuna Beach Resort's professional Catering and Conference Services team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

## FOOD AND BEVERAGE

The Mauna Kea Resort will contract all food and beverage. The Mauna Kea Resort is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event. The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources. A bartender employed by the Mauna Kea Resort must dispense alcoholic beverages served on our premises.

## PRICING AND GUARANTEES

In order to guarantee current menu pricing and product availability we require that all menus must be finalized a minimum of (4) weeks prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of (21) days prior to the event. Menus finalized less than (21) days prior to an event may be subject to a 10% price increase. To ensure proper staffing and food preparation, event guarantees are required by 12 noon (5) business days prior to the function. Should the guarantee increase within the (5) business days a \$10 surcharge will be added to each additional meal over and above the original guarantee. The Westin Hapuna Beach Resort is pleased to dry-set 3% over the guarantee, and will prepare food based on the guarantee; however, should attendance exceed the final guarantee on the day of, a \$20 surcharge will be added to each additional meal served. We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available we will use a similar product to ensure quality and/or freshness.

## SPECIAL MEALS/FOOD ALLERGIES

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians, and guest with dietary restrictions or food allergies. Any special meals ordered less than (5) business days prior to the event will be charged to the master account as additions to the guarantee. Kosher menus require a minimum of (2) weeks prior notice. In the event that any of your guests have food allergies, please inform us of their names and the nature of their allergies, so we may take the necessary precautions to prepare their food.

## OUTDOOR EVENTS/WEATHER CALLS

In deference to other guests, all outdoor functions must conclude by 10:00pm and amplified sound may be no more than 65 decibels. Though rare, the resort reserves the right to relocate functions in the event of inclement weather. Our outdoor venues have only decorative lighting. Additional lighting is required for all evening catered events and is available through the resort and additional charges will apply. Complex theme parties and all outdoor *plated* meal service are subject to additional labor and/or equipment charges.

Weather calls: If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, the Hotel will strongly recommend an event be moved into back-up space. The Catering and Conference Services Manager will contact their client in advance to advise them of any adverse weather conditions and Hotel recommendations.

Standard weather call schedule is as follows:

- Breakfast—final weather call will be made the night prior by 7:00pm. If last minute inclement weather hampers an early morning function set-up, the banquet captain will move the function to the back-up space and notify the client.
- Lunch—final weather call will be made by 9:30am the day of the event.
- Dinner—final weather call will be made by 1:00pm the day of the event.

In the event the client declines to move their function to the back-up location as recommended, and weather conditions require the function to be moved at the last minute or during the event a \$20 per person labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests the tables, chairs and linen to be pre-set in the back up location to shorten transition delays, a \$15 per person charge will be incurred. As always, the Hotel reserves the right to move functions as necessary to maintain the safety and security of Hotel guests and colleagues.



# General Catering Information and Policies Continued

## **FUNCTION SET-UP**

All events will be ready fifteen minutes prior to their scheduled start time. In the event a client decides to change the set-up on the day of the event once the function has been completely set in accordance with a diagram that has been previously signed off on, labor charges in the amount of \$100-\$500 may apply depending on the extensiveness of the changes.

## **SECURITY**

Hapuna Beach Resort does not assume responsibility for damage or loss of property on articles brought into the resort. Lock changes and exclusive security details can be arranged.

## **DÉCOR AND SIGNAGE**

Decorations or displays brought into the resort must be pre-approved prior to arrival. Items may not be attached to any wall surface, floor, window, ceiling or door with nails, staples, tape or any other substance. Clients will be held responsible for all damage to hotel property as a result of such actions. Please speak with your Catering Manager for complete details. We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas. Signage may be used in conference areas and outside of meetings and/or catered events.

## **SERVICE CHARGE AND LABOR FEES**

All food and beverage functions are subject to a mandatory 23% surcharge (Banquet Service Charge), which consists of a 16% gratuity that is pooled and distributed to the service staff as a service charge and the remaining 7% is an administrative fee that is retained entirely by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees). The Banquet Service Charge is subject to State Tax, which may change from time to time without notice. By state law sales tax is calculated on the total cost of a function, including the service charge. Chefs, attendants and carvers as required on specific menus will be charged at \$300+ each for up to two (2) hours. There will be a minimum guarantee of \$400++ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$150+ per bartender per hour will be charged. Cashiers are required for all "cash" bars at a charge of \$150+ each. When additional servers are requested above and beyond normal staffing guidelines a charge of \$75+ per server per hour will be charged. When less than the minimum number of guests as specified on a given menu are in attendance at an event, a \$300+ labor fee will be assessed.

## **COVID 19 ATTENDED BUFFETS**

Should Covid 19 restrictions require physical distancing and the elimination of "Build Your Own" and "Self Serve" buffet options, an attendant(s) and/or chef(s) will be required per 50 people in order to accommodate attended buffets. Menu items will need to be served by Westin Hapuna colleagues only. In this case the following charges will apply: \$150.00 for up to two hours per attendant and/or \$300.00 for up to two hours per chef required.

# Breakfast

## Continental Breakfast

Maximum service time of two hours

### KOHALA

Guava, Passion and Pineapple Juices

Sliced Fruits and Seasonal Berries

Individual Yogurt and Island Made Granola

Variety Boxed Cereals

2%, Skim, Soy Milk

Breakfast Bakery Display featuring our Pastry Shop's  
Daily Selections

Sweet Butter and Fruit Preserves

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas

\$37 per person

## Breakfast Buffet

Price is based on a minimum of 30 guests and a  
maximum service time of two hours

### PLUMERIA

Chilled Orange Juice, Tropical Guava  
and Pineapple Juices

Sliced Fruits and Seasonal Berries

Anahola Granola, Selection of Cereals

Whole and Skim Milk

Assorted Yogurts

Scrambled Eggs

Hawaiian Sweetbread French Toast

Warm Maple Syrup, Coconut Syrup, Whipped Butter

**Choice of Two:** Applewood Smoked Bacon, Pork Links,  
Portuguese Sausage, Ham, Turkey Bacon, or Chicken  
Sausage

**Choice of One:** Steamed Rice, Hash Browns, or Red  
Lyonnais Potatoes

Breakfast Bakery Display

White and Wheat Toast

Island Honey, Whipped Butter, Selection of Island Preserves

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas

\$48 per person

# Breakfast

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## Breakfast Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours

### HAPUNA

Chilled Orange Juice, Tropical Guava and Pineapple Juices

Sliced Fruits and Seasonal Berries

Anahola Granola , Selection of Cereals

*Whole and Skim Milk*

Assorted Yogurts

House Cured Salmon

*Capers, Shaved Red Onion, Crème Fraiche*

Bagels and Cream Cheese

Paniolo Fried Rice

*Mushroom Soy, Portuguese Sausage, Ginger, Lemongrass*

**Choice of Two:** Applewood Smoked Bacon, Pork Links, Portuguese Sausage, Ham, Turkey Bacon, or Chicken Sausage

**Choice of One:** Steamed Rice, Hash Browns or Fingerling Potatoes, Caramelized Onions and Bell Pepper

Macadamia Nut Pancakes

*Sweet Butter, Maple Syrup, Coconut Syrup*

### Omelet Station with Accompaniments:

Farm Fresh Eggs, Egg Whites, and Egg Beaters

*Island Tomatoes, Baby Spinach, Mushrooms, Bell Peppers, Sweet Onion, Ham, Scallions, Herbs, Smoked Bacon, Shrimp, Cheddar and Jack Cheese, House Salsa*

Substitute Organic Whole Eggs, add \$2 to menu price

(Prepared to Order by a Chef @ \$300 plus tax, each per 75 guests)

Breakfast Bakery Display

White and Wheat Toast

*Honey, Whipped Butter, Selection of Island Preserves*

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee

Selection of Tazo Hot Teas

\$52 per person

# Breakfast

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## Enhancements

May be added to any Continental or Breakfast Buffet

### SIDES

**Miso Soup** \$5 per person

*Wakame, Green Onions, Pickled Vegetables, Nori*

**Paniolo Fried Rice** \$12 per person

*Mushroom Soy, Portuguese Sausage, Ginger, Lemongrass*

**Kimchi Fried Rice** \$12 per person

*Shoyu, Ginger, Lemongrass, carrots, onions*

### EGGS & THINGS

**Huevos Rancheros** \$10 per person

*Scrambled Eggs, Tortilla, Black Beans, Jack Cheese, Chorizo, Ranchero Sauce*

**Chilaquiles** \$9 per person

*Scrambled Eggs, Tortilla Chips, Cheese, Traditional Tomatillo Salsa*

**Egg white Frittata** \$10 per person

*Hamakua Mushrooms, Sweet Onion, Spinach, Tomatoes, Gruyere*

**Vegetable Quiche** \$9 per person

*Selection of Seasonal Island Vegetables, Egg Whites, Herbs*

**Portuguese Sausage Quiche** \$10 per person

*Scallions, Red Onions, Swiss cheese*

**BREAKFAST MEATS** \$9 per person, each

**Choice of:** Apple wood Smoked Bacon, Traditional Pork Link Sausage, Portuguese Sausage, Grilled Ham Steaks, Corned Beef Hash, Turkey Bacon, Chicken Sausage, Broiled Fish

**HAND HELDS** \$92 per dozen

**Smoked Salmon Bagel Sandwich**

**Croissant Sandwich**

*Soft Scrambled Eggs, Housemaid Wild Boar Sausage, Gruyere Cheese*

**English Muffin Sandwich**

*Fried Egg, Portuguese Sausage, Swiss Cheese*

**Breakfast Wrap**

*Scrambled Eggs, Portuguese Sausage, Hash Browns, Avocado, Cheddar Cheese*

**Egg White Wrap**

*Red Onions, Tomato, Asparagus, Gruyere*

## Enhancements

May be added to any Continental or Breakfast Buffet

### SWEET & SAVORY STATIONS

Smoked Hawaiian Moonfish	\$375
House Cured Salmon	\$375
Whole Broiled Fish	\$375
Prices based on 25 guest	
Eggs Benedict Station	
Choice of One:	\$13 per person
<i>Traditional</i>	
<i>Beef Tenderloin, Béarnaise</i>	
<i>King Crab, Avocado Hollandaise</i>	
<i>Seared Salmon, Dill Hollandaise</i>	
<i>Kalua Pork, Lomi Tomato, Sweet Potato Biscuit</i>	
Hapuna Tropical Bowl Station	
Choice of Four:	\$11 per person
<i>Pineapple, Mango, Papaya, Lilikoi, Lychee or Acai</i>	
<i>Island Honey, Banana, Berries, Local Seasonal Island Fruit, Coconut,</i>	
<i>Granola, Spirulina, Chia Seeds</i>	
Pancake Station	
Choice of One:	\$13 per person
<i>Macadamia Nut, Blueberry or Banana Pancakes</i>	
<i>Island Butter, Coconut Syrup, Maple Syrup</i>	
Chef Peter's Ube Pancakes	
	\$14 per person
<i>Hilo Sweet Potato, Sweet Potato Coconut Sauce, Whipped Coconut</i>	
Steel Cut Oatmeal Bar	
	\$9 per person
<i>Brown Sugar, Raisins, Berries, Dried Fruits, Island Honey</i>	
French Toast Station	
	\$13 per person
<i>Sweetbread French Toast, Local Seasonal Compote</i>	
<i>Candied Macadamia Nuts, Coconut Syrup, Maple Syrup</i>	
Stuffed Brioche French Toast	
	\$14 per person
<b>Choice of one Fruit:</b> <i>Pineapple, Mango, Papaya, Berry</i>	
<i>Cream Cheese</i>	
Malasada Station	
	\$11 per person
<i>Fresh Doughnuts, Powdered Sugar, Strawberry Jam</i>	
Anahola Granola Station	
	\$11 per person
<i>Dried Fruits, Flavored Yogurts</i>	
Papaya Parfait	
	\$12 per person
<i>½ Local Papaya, Greek yogurt, Berries, Fresh lime</i>	



# Breakfast

## Enhancements

May be added to any Continental or Breakfast Buffet  
(Carved/Prepared to Order by a Chef @300 plus tax, each per 75 guests)

### ACTION STATIONS

<b>Honey Cured Ham</b> Price based on 25 guest	\$300
<b>Whole Roasted Striploin</b> Price based on 25 guest	\$500
<b>Omelet Station with Accompaniments:</b> <b>Farm Fresh Eggs, Egg Whites, and Egg Beaters</b> <i>Island Tomatoes, Baby Spinach, Mushrooms, Bell Peppers, Sweet Onion, Ham, Scallions, Herbs, Smoked Bacon, Shrimp, Cheddar and Jack Cheese, House Salsa</i>	\$13 per person
<b>Loco Moco Station</b> <i>Local Ground Beef Burger, Fried Egg, Brown Rice, Mushroom Gravy</i>	\$11 per person
<b>Waffle Station</b> <i>Banana, Fresh Berries, Whipped Cream, Sweet Butter, Maple Syrup</i>	\$11 per person

# Breakfast

## Plated

Maximum service time of two hours

### WAIPI’O

Chilled Guava Juice

Sliced Pineapple

Scrambled Eggs  
Hash Brown Potatoes  
Island Made Portuguese Sausage

Bakery Display featuring our Pastry Shop’s  
Daily Selections  
*Sweet Butter, Fruit Preserves*

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Tea, Island Honey, Lemon

\$37 per person

### HAMAKUA

Chilled Orange Juice

Papaya Parfait  
*½ Local Papaya, Greek Yogurt, Berries, Fresh lime*

Eggs Benedict  
*Poached Eggs, Canadian Bacon, English Muffin, Hollandaise*  
Hash Brown Scallion Casserole  
Fresh Berries

Assorted Breakfast Breads  
*Sweet Butter, Fruit Preserves*

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Tea, Island Honey, Lemon

\$39 per person

## Enhancements

May be added to any Plated Breakfast

Egg White Frittata <i>Hamakua Mushroom, Sweet Onion, Spinach, Tomato, Gruyere</i>	\$10 per person
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Hapuna Eggs Benedict <i>Kalua Pig, Lomi Tomato, Sweet Potato Biscuit</i>	\$11 per person
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Stuffed Brioche French Toast <i>Strawberry Cream Cheese, Maple Syrup</i>	\$13 per person
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Chef Peter’s Ube Pancakes <i>Hilo Sweet Potato, Sweet Potato Coconut Sauce, Whipped Coconut</i>	\$14 per person
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Portuguese Sausage Quiche <i>Scallions, Red onions, Swiss cheese</i>	\$13 per person
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Steel Cut Oatmeal <i>Brown Sugar, Raisins, Berries, Dried Fruits, Island Honey</i>	\$9 per person
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Steak and Eggs <i>New York Strip, Chimichurri, Scrambled Eggs</i>	\$25 per person
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Paniolo Fried Rice <i>Mushroom Soy, Portuguese Sausage, Ginger, Lemongrass</i>	\$12 per person
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Kimchi Fried Rice <i>Shoyu, Ginger, Lemongrass, carrots, onions</i>	\$12 per person
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# Coffee Break a la carte

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## EYE OPENERS

Freshly Brewed Kona Blend Coffee	\$97 per gallon
Freshly Brewed Decaffeinated Coffee	\$97 per gallon
Selection of Tazo Hot Teas	\$92 per gallon
Hot Chocolate	\$89 per gallon
Fresh Brewed Kona Macadamia Nut Coffee	\$98 per gallon
Freshly Brewed 100% Kona Coffee	\$112 per gallon

## REFRESHMENTS

Chilled Juices	\$89 per gallon
<i>Apple, POG, Tomato, Cranberry, Orange, Guava</i>	
Assorted Soft Drinks	\$6 each
Assorted Mineral Waters	\$6 each
Assorted Individual Tropical Juices and Nectars	\$6 each
Iced Tea	\$85 per gallon
Tropical Fruit Punch	\$85 per gallon
House-made Lemonade	\$85 per gallon

## RISE & SHINE ENHANCEMENTS

Breakfast Bakery Assortment	\$50 per dozen
Danish, Muffins, Breakfast Breads, Croissants, Fruit Filled Danish	\$50 per dozen
Assorted Seasonal Flavors, Mini-Muffins	\$50 per dozen
<i>Bran, Pineapple, Macadamia Nut, Banana, Blueberry</i>	
Breakfast Breads	\$50 per dozen
Banana, Carrot, Zucchini, or Mango Coffee Cakes	\$50 per dozen
Flaky Croissants	\$50 per dozen
Home-style Cookies	\$50 per dozen
<i>Chocolate Chip, Peanut Butter, Oatmeal Raisin</i>	
<i>Chocolate Macadamia Nut or White Chocolate Pecan</i>	
Brownies & Blondies	\$50 per dozen
<i>Double Fudge , Macadamia Nut or White Chocolate</i>	
Biscotti	\$50 per dozen
<i>Kona Coffee, Macadamia Nut or Pistachio</i>	
House Made Quinoa Energy Bars	\$60 per dozen

# Island Morning Break

Break prices are based on a 30 minute event

## WAIMEA

Guava, Passion and Pineapple Juices

Sliced Fruits, Seasonal Berries

Apple Cinnamon Coffee Cake

Bowls of Strawberries  
*Whipped Cream*

Flaky Croissants  
*Island Jelly, Whipped Butter*

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas

\$23 per person

## KOHALA

Chilled Guava and Orange Juice

Pineapple and Papaya Skewers

Breakfast Bakery Assortment  
*Fruit Filled Danish, Muffins, Breakfast Breads,  
Croissants, Coffee Cakes*

Vegetable Quiche  
*Selection of Seasonal Island Vegetables, Egg Whites, Herbs*

Anahola Granola, Dried Fruits, Flavored Yogurts

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas

\$25 per person

# Lunch

## Executive Lunch Buffets

Price is based on a minimum of 10 guests and a maximum service time of two hours

### LUANA

Waimea Field Greens Local Mixed Lettuce, Carrots, Cucumbers, Pea Sprouts, Red Onion, Fresh Herb Vinaigrette

Assorted Crudit  with Hummus and Hapuna Dips

Selection of Sandwiches: Shrimp Avocado on Brioche Bun, Roasted Eggplant & Cucumber Tzatziki on Pita (V) & Tavern Ham and Swiss on Nine Grain Wheat

Maui Chips

Chef's Selection of Cookies and Brownies

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas and Iced tea

\$39 per person

### HAKONE

Coconut Chicken Soup  
*Asparagus, Shiitake, Fresh Tomato, Cilantro*

Green Papaya Soba Noodle Salad  
*Maui Onions, Scallions, Green Beans, Yellow Tomato, Cilantro, Carrots, Peanut Dressing*

Grilled Island Catch  
*Ginger Beurre Blanc*

Teriyaki Chicken

Stir fry Vegetables  
*Baby Bok Choy, Tender Baby Carrots, Shiitake Mushrooms, Red Onion, Yellow and Green Squash, Toasted Mixed Sesame Seeds*

Steamed White Rice

Green Tea Cheesecake

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas and Iced tea

\$48 per person

### HAPUNA DELICATESSEN

Waimea Roasted Tomato Soup

Big Island Mixed Greens, Carrots, Cucumber, Red Onion, Sprouts, Balsamic Vinaigrette

Delicatessen Cold Cut Stacks on Butcher Paper:  
Tavern Ham, German Bologna, Genoa Salami, House  
Spice Rubbed Angus Sirloin, Freshly Roasted Breast of  
Turkey

*Artesian Muenster, Creamy American, Imported Provolone,  
Cave Aged Cheddar, Emmental Swiss*

*Kosher Dill Spears, Bread and Butter Pickles, Tangy Banana Peppers,  
Sliced Kamuela Tomatoes, Shaved Red and White Onions, Crisp Lettuce,  
Dijon and Grain Mustards, Classic Mayonnaise*

French Baguette Hoagie Rolls, Seven Grain Whole Wheat  
Rolls, Baked Brioche, Grilled Whole Wheat Organic Wraps

Maui Potato Chips

Black and White Shortbread Cookies

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas and Iced tea

\$53 per person



# Lunch

## Lunch Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours

### ITALIAN LUNCH

Tuscan Bean soup

Romaine Lettuce and Baby Kale

*Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing*

Antipasto Board

*Genoa Salami, Mortadella, Coppa, Provolone and Fontina, Marinated Olives, Grilled Vegetables, Warm Cheese Focaccia*

Roasted Italian Style Chicken Breast

*Extra Virgin Olive Oil, Fresh Rosemary*

Italian Sausage and Peppers

*Crushed Tomato Sauce, Basil*

Roasted Brussel Sprouts, Cauliflower, Fennel

Roasted Portabella Mushrooms

*Balsamic Vinegar, Sundried Tomato, Roasted Garlic*

Cacio e Pepe Penne Pasta

Roasted Garlic Mashed Potato

Crème Caramel

Pineapple Fruit Tart

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee

Selection of Tazo Hot Teas and Iced tea

\$60 per person

### MEDITERRANEAN LUNCH BUFFET

Mediterranean Salad Bar

*Romaine Lettuce, Haricot Vert, Kamuela Tomatoes, Shaved Red Onion, Poached Yukon Gold Potatoes, Hard Boiled Eggs, Kalamata Olives, Pepperoncini Peppers, Creamy Herb Vinaigrette Dressing*

Orzo Salad

*Seasonal Squash, Roasted Tri Color Peppers, Garden Citrus, Sherry Vinaigrette*

Hapuna Ulu Hummus, Mini Pita

Roasted Chicken Breast

*Cacciatore Ragout, Sweet Pepper, Onion*

Fresh Catch

*Sweet Onions, Bell Pepper, Italian Parsley*

Ratatouille

Sautéed Green Beans

*Lemon Zest*

Roasted Okinawan Sweet Potatoes

*Garlic, Herbs*

Chocolate Budino

*Macadamia Nut Biscotti, Roasted Bananas, Vanilla Whipped Cream*

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee

Selection of Tazo Hot Teas and Iced tea

\$60 per person

# Lunch

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## Lunch Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours

### BACKYARD BBQ

Paniolo Chili

Potato Macaroni Salad  
Mango, Papaya Slaw  
Shrimp Avocado Salad

Grilled Hawaiian BBQ Chicken Breasts  
Grilled Island Catch  
*Tropical Salsa*  
Korean Kalbi Ribs

#### From the Grill:

Beef Burgers  
Eisenberg Hot Dogs  
Sweet Hot Dog Buns and Brioche Kaiser Rolls  
*Sliced Swiss, Cheddar and American Cheeses, Sliced Kamuela Tomatoes, Kosher Pickles, Local Lettuce, Sliced Red Onions, Mustard, Ketchup, Mayonnaise*  
(Chef to grill @ \$300 plus tax, each per 75 guests)

House-Made Steak Fries  
Hawaiian Baked Beans  
Grilled Corn

Flourless Chocolate Cake, Vanilla Sauce  
Guava Mascarpone Torte, Kamuela Strawberries

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee  
Selection of Tazo Hot Teas and Iced tea

\$65 per person

# Plated Lunch Selections

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All Lunch Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas and Iced Tea.

**SPECIAL NOTE:** If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$10 Per Person to the menu pricing.

Price is based on a minimum of 20 guests and a maximum service time of two hours

## STARTER SELECTIONS

Coconut Ginger Kabocha Soup

Miso Soup

*Wakame, Green Onions, Pickled Vegetables, Nori*

Waimea Tomato Gazpacho

*Micro Herbs, EVOO*

Kamuela Baby Greens

*Waimea Tomatoes, Hilo Peach Palm Hearts, Fresh Herb Vinaigrette*

Kamuela Baby Romaine Caesar Salad

*Baby Romaine Lettuce, Parmesan Reggiano, Herbed Croutons, Caesar Dressing*

Heirloom Tomato & Maui Onion Salad

*Macadamia Nut Pesto, Micro Basil*

Hapuna Chopped Salad

*Hearts of Palm, Chopped Egg, WOW Tomato, Maui Onion, Chick Peas, Sweet Peppers, Bleu Cheese, Lemon Basil Dressing*

Spinach Salad

*Charred Asparagus, Crisp Prosciutto, Dried Cranberries, Candied Macadamia Nuts, Balsamic, Island Honey*

## ENTREE SELECTIONS

Grilled Beef Tenderloin & Grilled Herbed Shrimp

*Alfi Mushrooms, Roasted Garlic Potato Puree, Truffle Demi*

**\$68 per person**

Sesame Crusted Chicken Breast

*Green Curry Vegetables, Jasmine Rice*

**\$54 per person**

Huli Huli Chicken Breast

*Roasted Yukon Gold Potatoes, Gingered Green Beans*

**\$54 per person**

Grilled Big Island Fresh Catch

*Local Tomato Relish, Steamed White Rice, Stir Fry Island Vegetables, Citrus Butter*

**\$59 per person**

Sliced Teriyaki Steaks

*Steamed White Rice, Stir Fry Vegetables*

**\$60 per person**

Kalbi Short Ribs

*Portuguese Sausage Fried Rice, Sautéed Green Beans*

**\$58 per person**

Hamakua Mushroom Risotto (V)

*Fresh Herbs, Parmesan*

**\$52 per person**

Roasted Cauliflower "Steak" (V)

*Waimea Tomato Coulis, Macadamia Nut Pesto*

**\$52 per person**

# Plated Lunch Selections

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All Lunch Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas and Iced Tea.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$10 Per Person to the menu pricing.

## DESSERT SELECTIONS

**Tapioca Pudding**  
*Tapioca Pearl, Vanilla Bean, Seasonal Island Fruit*

**Lilikoi Tart**  
*Shortbread Crust, Lilikoi Curd, Meringue, Strawberry Coulis*

**Coconut Haupia Square**  
*Hawaiian Coconut Pudding, Kona Chocolate Sauce, Toasted Coconut*

**Green Tea & White Chocolate Torte**  
*Matcha Sponge Cake, White Chocolate Mousse, Green Tea Anglaise, Seasonal Fruit*

**Chai Tea Brulee**  
*Classic Crème Brulee, Scented Chai Spice, Caramelized Sugar, Berries*

# Lunch

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## Enhancements

May be added to any Executive Lunch Buffet, Lunch Buffet, or Plated Lunch

Naupaka Lobster Roll	\$17 per person
Island Sashimi and Assorted Sushi Rolls <i>Shoyu, Wasabi</i>	\$16 per person
Dim Sum <i>Wontons, Potstickers, Pork Shumai, Shrimp Shumai, Char Siu Bao</i>	\$12 per person
Crab Cakes <i>Roasted Corn Relish</i>	\$14 per person
Chicken Wings Choice of One: <i>Korean, Buffalo, Sesame Garlic</i>	\$11 per person
House Wild Boar Fennel Sausage and Pepper Sliders	\$13 per person
Wagyu Sliders <i>Bacon Jam, White Cheddar</i>	\$16 per person
Lobster Mac & Cheese	\$17 per person



# Lunch

## Box Lunches

Each boxed lunch is served with appropriate plastic ware, napkins and condiments and includes (1) beverage, assorted soft drink or bottled water

### FAIRWAY

Hapuna Club Sandwich  
*Tavern Ham, Smokey Turkey, Applewood Bacon, LTO on Focaccia Bread*  
*Avocado Aioli*

Island Style Potato Mac Salad

Island Made Potato Chips

Whole Fresh Fruit

Jumbo Chocolate Macadamia Nut Cookie

\$36 per person

### 19TH HOLE

Curry Chicken Salad Sandwich  
*Sprouts, Ciabatta Roll*

Island Pineapple Cole Slaw

Island Made Potato Chips

Whole Fresh Fruit

Granola Bar

\$36 per person

### BIRDIE

Vegetarian Wrap  
*Seasonal Vegetables, Clover Sprouts, Tomato, Cucumber, Avocado*  
*Red Wine Vinaigrette*

Crudit 

Fresh Fruit Salad

Island Made Potato Chips

Oatmeal Raisin Cookie

\$36 per person

# Island Afternoon Break

Break prices are based on a 30 minute event.

## HAWI SMOOTHIE BAR

- Tropical Fruit Smoothie
- Blueberry Banana Smoothie
- Coconut Water, Ginger Juice
- Fresh Fruit Kabobs
- Bowls of Dried Fruits and Nuts
- Assorted Flavored Waters and Lemonade

\$25 per person

## KONA

- Assorted Crudit  with Hummus and Hapuna Dips
- Edamame
- Big Island Moku Bars
- Sliced Fruits and Seasonal Berries
- Zucchini Bread
- Assorted Fruit Juices and Tropical Punch

\$27 per person

## EAT WELL LIVE WELL

**Brain Boost** \$19 per person  
*Blueberries, Purple Grapes, Raspberries, Walnuts*

**Stress Reducer** \$12 per person  
*Assorted Dried Fruits and Nuts*

**Longevity Boost** \$14 per person  
*Brewed Green Tea, Island Honey, Soy*

**Vitalize** \$27 per person  
*Pomegranate Acai Smoothie*  
*Granola Yogurt Muesli, Apples, Berries*  
*All Natural Turkey Avocado, Tomato, Whole Wheat Involtni*

**Uplift** \$26 per person  
*Orange Mango Cranberry Smoothie*  
*Smoked Salmon, Avocado, and Chives on Whole Grain Bread*  
*Red and Green Apple Wedges, Bee Pollen Yogurt Dip*  
*Whole Skin-On Almonds*

**Renew** \$23 per person  
*Dried Apples, Apricots, Prunes, Raisins*  
*Warm Almonds, Walnuts, Cashews*  
*Pomegranate Orangeade*

# Afternoon Enhancements

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## AFTERNOON TEA SANDWICHES

Salmon, Lemon Caper Aioli	\$84 per dozen
Crab, Grapefruit, Arugula	\$84 per dozen
Shrimp, Avocado	\$84 per dozen
Ham, Emmental	\$79 per dozen
Black Truffle Egg Salad	\$70 per dozen
Grilled Squash, Zucchini, Red Onion (V)	\$65 per dozen
Roasted Red Pepper, Macadamia Nut Pesto (V)	\$65 per dozen
Brie, Granny Smith Apple (V)	\$69 per dozen
Roasted Eggplant, Cucumber Tzatziki (V)	\$65 per dozen

## BEACH BREAK ENHANCEMENTS

Sliced Fruits and Seasonal Berries	\$14 per person
Maui Chips	\$23 per pound
House Corn Chips	\$25 per pound
House Sweet Potato Chips	\$25 per pound
Pita Chips	\$25 per pound
Pretzels	\$23 per pound
Deluxe Mixed Nuts	\$45 per pound
Dry-Roasted Macadamia Nuts	\$47 per pound
Big Island Boiled Peanuts	\$25 per pound
Haagen Daz Ice Cream	\$8 each
Assorted BIG ISLAND Moku Bars	\$9 each
Individual Fruit and Plain Yogurts	\$6 each
Greek Yogurt	\$7 each
Crunchy and Chewy Granola Bars	\$5 each
Seasonal Whole Fruit	\$5 each

## HOUSE DIPS

Guacamole	\$48
Maui Onion	\$35
Blue Cheese	\$36
Ulu Hummus	\$42
Baba Ganoush	\$42
Crab Artichoke Dip	\$48
Island Fresh Salsa	\$36

Price Based on a Pint (16 oz.)

# Reception Hors D'oeuvres

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## COLD

\$90 per dozen

### Poke Nacho

*Unagi sauce, Wasabi Cream, Sriracha Aioli*

### Seafood Ceviche

*Ancho Powder, Citrus*

Black Truffled Deviled eggs, Red Chili Deviled eggs

Assorted Bruschetta

Island Crudités Vegetable Stand served in Mason Jars

Mini Keahole Lobster Roll

Snow Crab Claws

Gingered Beef Tataki

Curried Chicken and Walnut Salad Crostini

Cilantro Shrimp and Avocado

Crispy Wonton, Confit Duck and Pickled Mango

Tomato Water and Oyster Shooters

Spicy Tuna Tartare in Savory Sesame Cone

Summer Roll, Thai Peanut Sauce

Big Island Beef Tartare

## HOT

\$95 per dozen unless otherwise noted

### Baozi

*Pork Belly, Kalbi Short Rib, Kimchi*

Kona Coffee Rubbed Sirloin Roasted Shallot Butter

Baby Lamb Chops

*Mint Jus*

Loaded Baked Fingerling Potato

Wagyu Sliders

*Bacon Jam, White Cheddar*

House Wild Boar Fennel Sausage and Pepper Slider

Spicy Tempura Shrimp

*Watermelon Avocado Mousse*

Vegetable or Pork Lumpia

*Red Chili Vinegar Sauce*

Abalone Rockefeller

Falafel

*Tzatziki Sauce, Warm Pita*

Mango or Chinese Style BBQ Back Ribs

Chicken Wings—Choice of One:

*Korean, Buffalo, Furukaki Garlic*

Lobster Tempura

Coconut Fried Shrimp

Mini Crab Cakes

Escargot Puff Pastry

Beef or Chicken Satay

Musubi—Choice of One:

*Spam, Chicken Teriyaki, or Turkey*

\$60 per dozen

# Reception

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## Makai Reception Displays

### Big Island Raw Bar

Snow Crab Legs, Jumbo Shrimp, Trio of Sashimi, Ahi, Ono, Kampachi, Oysters on the Half Shell  
*Cocktail Sauce, Chili Pepper Water, Seasonal Mignonette, Tabasco, Lemon*

\$45 per person (based on six pieces per person)

Add: Lobster, additional \$10 per person

### Kampachi Crudo

*Coconut Water, Island Citrus*  
\$775 (150 pieces)

### Poke—Choice of Two:

Tako, Ahi, Marlin, Korean, Shoyu, Spicy, California  
*Won Ton Chips*  
\$525 each (serves 20)

### Sesame Seared Tuna

*Seaweed Salad, Wasabi White Soy*  
\$750 each (150 pieces)

### Island Sashimi Boat

*Shoyu, Wasabi*  
\$750 (150 pieces)

### House Smoked Opah

*Crostini, House Pickles, Caper Berries, Scallion*  
*Brunoise Red Onion*  
\$375 (Serves 25)

### Oyster Bar

Oysters on the Half Shell  
*Chili Pepper Water, Mignonette, Smoked Cocktail Sauce, Lemon Wedges*  
\$78 per dozen

## Mauka Reception Displays

### Vegetable Crudité

*Edamame Hummus, Ranch*  
\$13 per person

### Imported and Domestic Cheese Display

*Specialty Crackers, Lavosh*  
\$18 per person

## Carving Stations

(Require a Chef fee @ \$300 plus tax, each per 75 guests)

### Fresh Herb Encrusted Prime Rib of Beef

*Natural Jus, Creamy Horseradish, Mayonnaise, Whole Grain Mustard*  
\$600 each (serves 30)

### Roast Suckling Pig In Caja China

*Hoisin Sauce, House Banana Ketchup*  
\$800 each (serves 50)

### Roast Tenderloin of Beef

*Hamakua Mushrooms, Truffle Sauce*  
\$625 each (serves 20)

## Reception Action Stations

All stations require a minimum of 30 guests and a maximum service time of two hours

(Require a Chef fee @ \$300 plus tax, each per 75 guests)

### Tempura

Shrimp, Fresh Local Vegetables  
*Fish Tsuyu Sauce*  
\$39 per person

### Pasta

Casarecce, Buccatini, Capanelle  
*Basil Pesto, Marinara, Parmesan Alfredo Sauce*  
*Focaccia, Garlic Bread, Freshly Grated Parmesan*  
\$32 per person



# Reception

## Reception Specialties

All stations require a minimum of 30 guests and a maximum service time of two hours.

### **Yakitori Bar**

Assorted Skewers of Beef, Chicken, Shrimp, Vegetable  
\$38 per person

### **Crispy Shrimp**

Volcano, Gochujang, Lemon Garlic  
\$40 per person

### **Sushi Counter**

Inari and Nigiri made with Exotic Fish and Other  
Delicacies of the Sea  
Pickled Ginger, Wasabi, Shoyu  
\$84 per dozen (minimum 2 dozen)

### **Roast Duck**

Green Onion, Hoisin Sauce, Steamed Bao  
\$36 per person

### **Dim Sum**

Won Tons, Pot Stickers, Pork Shumai, Shrimp Shumai,  
Char Siu Bao  
Sweet Chili Sauce, Spicy Mustard, Shoyu  
\$30 per person

### **Seafood Ceviche**

Ancho Chili Citrus, House Made Tortilla Chips  
\$500 (serves 20)

## Reception Finales

All stations require a minimum of 30 guests and a maximum service time of one and one-half hours.

### **Sundae Bar**

Vanilla, Chocolate, Macadamia Nut and  
Kona Coffee Ice Cream  
Hot Fudge, Strawberry, Caramel, Chocolate Sauces  
Assorted Toppings:  
M&Ms, Whipped Cream, Sprinkles, Marshmallows, Chopped Macadamia  
Nuts, Fresh Coconut, Cherries  
\$20 per person

### **Malasada Station**

Crispy Portuguese Donuts rolled in Sugar and Spice  
Strawberry, Coconut, Chocolate Sauces  
\$23 per person  
Liliko'i Cream Filled \$2 additional

### **Tropical Fruit Skewer Palm**

Pineapple, Honeydew, Cantaloupe, Strawberry  
Greek Yogurt, Island Honey  
\$15 per person

## Reception Finale Action Stations

(Require a Chef fee @ \$300 plus tax, each per 75 guests)

### **Bananas Foster Station**

Fresh Bananas Sautéed with Sweet Butter  
and Brown Sugar  
Flambéed with Island Rum, Served over Tahitian Vanilla Ice Cream  
\$24 per person

### **Hawaiian Shave Ice Station**

Assorted Island Snow Syrups over finely shaved ice  
with "Snow Cap"  
\$20 per person  
Add: Tahitian Vanilla Ice Cream \$3 additional

# Themed Buffet

## Pacific Rim Reception

Price is based on a minimum of 50 guests and a maximum service time of two hours

### Japan

Wild Ahi Sashimi, Shoyu, Wasabi, Namasu

Shrimp and Vegetable Tempura

Yakitori Bar

Assorted Skewers of Beef, Chicken, Shrimp, Vegetable\*

Steamed White Rice

\*(Chef to Grill @ \$300 plus tax, each per 75 guests)

### China

Assorted Dim Sum, Dipping Sauce

Li Hing Mui Pork Tenderloin, Vegetable Stir-Fry with Tofu

Pork Belly Bao

Fried Rice

Crispy Sweet and Sour Shrimp

### Thailand

Vegetable Summer Rolls, Mint, Basil, Peanut Dipping Sauce

Spicy Green Papaya Salad

Crispy Red Chili Chicken Wings

Red Lobster Curry, Jasmine Rice

### Polynesia

Ono Poisson Cru

Coconut Fried Shrimp, Guava Sauce

Mac Nut Crusted Island Catch, Lilikoi Buerre Blanc

Samoa "Sapasui"

### Around the Rim Desserts

Mango/Papaya Tapioca Pudding

Banana Lumpia

Green Tea and White Chocolate Torte

Chai Tea Brulee

Coconut Mochi

Black Sesame Choux, Azuki Cream

Almond Float with Lychee, Asian Pears, Pineapple Chunks

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee,  
Selection of Tazo Hot Teas

\$137 per person

# Themed Buffet

## Lu'au

Price is based on a minimum of 50 guests and a maximum service time of two hours

Jumbo Shrimp on Ice  
*Zesty Cocktail Sauce, Lemon*  
Lomilomi Salmon  
Big Island Fiddlehead Fern Salad  
Mixed Baby Greens  
*Papaya Seed Dressing*  
Hawaiian Style Potato Macaroni Salad  
Sliced Fresh Tropical Fruits

### Poke Bar

Hawaiian Marlin  
Spicy Tako  
Shoyu Ahi  
House Smoked Marlin  
Lychee, Namasu, Pipikaula, Poi

### Mains

Grilled Fresh Island Catch  
*Ginger Butter, Crispy Onions*  
Kalua Pig  
Huli Huli Chicken  
Sliced Teriyaki Steaks  
Stir Fried Vegetables  
Portuguese Sausage Mushroom Fried Rice  
Mashed Potato and Taro with Sweet Onion  
Steamed White Rice  
Taro Rolls, Portuguese Sweet Rolls

### Sweet Delectables

Coconut Cake  
Haupia Chocolate Swirl  
Chocolate Macadamia Nut Pie  
Guava Curd Tartlet  
Liliko'i Cheese Cake  
Kona Coffee Mousse  
Ulu Bread Pudding  
*Coconut Rum Glaze*  
Caramelized Banana Rum Tartlet

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffees, Selection of Tazo Hot Teas

\$129 per person

## Hukilau—Hawaiian Clambake

Price is based on a minimum of 50 guests and a maximum service time of two hours

### Beginnings

Kamuela Field Greens, Mushroom, Sprouts, Tomatoes, Onions, Carrots, Croutons, Assorted Dressings  
Tomato and Onion Salad, Ogo  
Pasta Salad  
Vegetable Crudit  with Dips  
Seared Ahi Sashimi  
*Shoyu, Wasabi*  
Fresh Oysters and Jumbo Shrimp on Ice  
*Smoked Cocktail Sauce, Ponzu Sauce, Lemon*  
Clam Chowder

### Entr e Specialties

Clams and Mussels Steamed in Beer and Shallots  
Grilled Spiny Tail Lobster  
*Drawn Butter*

Char-Broiled Catch of the Day  
*Lemon Caper Butter Sauce*

Salt Crusted Prime Rib, Au Jus\*

\*(Chef to Carve @ \$300 plus tax, each per 75 guests)

### Accompaniments

Herb Roasted Potatoes  
Big Island Cream Corn  
Market Vegetables  
Freshly Baked Rolls and Breads

### The Good Stuff

Sweet Potato Haupia Pie  
Coconut Panna Cotta  
Pineapple Upside Down Cake  
Mango Lime Bar  
Kona Coffee Cheesecake Swirl  
Chocolate Macadamia Tarte  
Pineapple Peach Cobbler  
Banana Bread Pudding

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, Selection of Tazo Hot Teas

\$160 per person

# Themed Buffet

## Paniolo Barbecue

Price is based on a minimum of 50 guests and a maximum service time of two hours

### Starters

Waimea Field Greens

*Herb and Roasted Garlic Croutons, Hand Cut Vegetables Chefs Choice Dressing*

Loaded Baked Potato Salad

Island Style Pineapple Cole Slaw

Potato Mac Salad

Kamuela Tomato and Sweet Onion Platter, Basil Oil

Portuguese Bean Soup

### From the Grill\*

Herb Marinated Ribeye Steak

Island Catch

*Pineapple Macadamia Salsa*

Barbecue Pork Ribs

Hulihuli Chicken

\*(Chef to Grill @ \$300 plus tax, each per 75 guests)

Corn on the Cob

Smashed Red Bliss Potatoes

Paniolo Fried Rice

Baked Beans

Seasonal Vegetable Medley

Buttermilk Biscuits, Cornbread, Portuguese Sweet Rolls

### Sweet Endings

Sliced Tropical Fruit and Berries

Apple Cobbler

Coconut Cake

Liliko'i Cheese Cake

Guava Chiffon Cake

Chocolate S'mores Cake

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffees, Selection of Tazo Hot Teas

\$147 per person

## Plantation Buffet

Celebrating the Plantation Lifestyle and its Multicultural Community  
Price is based on a minimum of 50 guests and a maximum service time of two hours

### Salad & Starters

Tomato, Fern Shoot and Sweet Onion Salad

Hawaiian Potato Macaroni Salad

Mixed Baby Greens

*Papaya Seed Dressing*

Sliced Fresh Tropical Fruits

Island Sweet Potato Salad

Marlin Poke

Koko *(Japanese Pickles)*

### Entrées and Sides

Chinese Style Steamed Catch

*Flashed Ginger, Scallions*

Kalua Pig

Chicken Katsu *(Japanese Style Cutlet)*

Kalbi Short Ribs

Pancit *(Filipino Style Noodles with Baby Shrimp and Pork)*

Steamed White Rice

Portuguese Sweet Rolls

### Heavenly Delights

Coconut Cream Puffs

Chocolate Macadamia Nut Pie

Guava Chiffon Cake

Lilikoi Cheese Cake

Assorted Mochi

Panipopo *(Samoan Style Sweet Coconut Buns)*

Fresh Fruit Tartlets

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffees, Selection of Tazo Hot Teas

\$133 per person

# Plated Dinner Selections

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All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

**SPECIAL NOTE:** If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$12 Per Person to the menu pricing.

Price is based on a minimum of 30 guests and a maximum service time of two hours

## STARTER SELECTIONS

Classic Lobster Bisque

Red Curry Clam and Corn Chowder

Waimea Tomato Gazpacho

*Micro Herbs, EVOO*

Kabocha Bisque

Kamuela Baby Greens

*Waimea Tomatoes, Hilo Peach Palm Hearts, Fresh Herb Vinaigrette*

Kamuela Young Romaine Caesar Salad

*Baby Romaine Lettuce, Parmesan Reggiano, Herbed Croutons, Caesar Dressing*

Mixed Greens, Avocado, Tomato, Sliced Red Onion, Feta Cheese, Pomegranate Seeds

*Pomegranate Balsamic Vinaigrette*

Kamuela Tomato "Caprese"

*Fresh Mozzarella, Kamuela Tomato, Avocado, Micro Opal Basil, Kiawe Salt, EVOO*

Wedge

*Baby Iceberg, Grape Tomato, Red Onion, Bacon Lardons, Creamy Scallion Blue Cheese Dressing*

Waimea Panzanella Salad

*Micro Lettuce, Herbed Croutons, Roasted Kabocha Pumpkin, Local Beets, Cucumber, Radish, Red Onion, Asparagus, Roasted Pepitas, Toasted Chia Lemon Thyme Vinaigrette*

Green Papaya Soba Noodle

*Maui Onions, Scallions, Green Beans, Baby Tomato, Cilantro, Carrots, Peanut Dressing*

Hapuna Chopped Salad

*Hilo Hearts of Palm, Chopped Egg, WOW Tomato, Maui Onion, Chick Peas, Sweet Peppers, Bleu Cheese, Lemon Basil Dressing*

Spinach Salad

*Charred Asparagus, Crisp Prosciutto, Dried Cranberries, Candied Macadamia Nuts, Balsamic, Island Honey*

## APPETIZER SELECTIONS

Featuring an Array of Specialty Appetizers for your dining pleasure. Please add the below menu pricing for this additional course.

Red Curry Lobster, Garden Vegetables

*Steamed Rice*

**\$25 per person**

Oysters Rockefeller

*Bacon, Spinach, Parmesan, Pernod*

**\$19 per person**

Ahi Poke

*Sweet Onion, Kukui Nut, Moloka'i Salt, Sweet Potato Chips*

**\$20 per person**

Kona Kampachi Tataki

*Avocado, Nikiri Sauce*

**\$21 per person**

Peppered Beef Carpaccio

*Tomato & Horseradish Cream*

**\$18 per person**

Jumbo Lump Crab Cake

*Grain Mustard Butter, Corn Relish*

**\$19 per person**

Slow Cooked Pork Belly

*Chili Ponzu, Seasonal Relish Pea Shoots*

**\$17 per person**

Hamakua Mushroom Truffle Risotto

*Fresh Herbs, Parmesan*

**\$16 per person**

Grilled Tako Chorizo Hash

*Scallion Oil*

**\$18 per person**

# Plated Dinner Selections

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All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$12 Per Person to the menu pricing.

## ENTRÉE SELECTIONS

**Kaffir Lime and Basil Marinated Chicken Breast**  
*Kabocha Curry, Thai Basil, Jasmine Rice*  
**\$115 per person**

**Grilled Big Island Catch**  
*Local Tomato Relish, Stir Fry Island Vegetables, Citrus Butter*  
*Steamed Rice*  
**\$125 per person**

**Macadamia Nut Crusted Day Boat Catch**  
*Sautéed Bok Choy, Island Style Fried Rice, Lilikoi Butter*  
**\$125 per person**

**Black Truffle Poached Chicken Breast**  
*Gruyere Polenta, Sautéed Garden Greens, Red Wine Reduction*  
**\$115 per person**

**Braised Bone-in Pork Shank**  
*Wilted Greens, Smoked Guanciale Beluga Black Lentils, Natural Jus*  
**\$120 per person**

**36 Hour Braised Short Rib**  
*Roasted Garlic Potato Puree, Roasted Root Vegetables, Red Wine Glaze*  
**\$130 per person**

**Grilled New York Strip**  
*Roasted Potatoes, Aioli Mushrooms, Asparagus, Cabernet Reduction*  
**\$133 per person**

**Roasted Cauliflower "Steak"**  
*Waimea Tomato Coulis, Macadamia Nut Pesto*  
**\$110 per person**

**Grilled "Farmers Market" Vegetable Stack**  
*Aioli Mushrooms, Tomato, Organic Eggplant, Mozzarella Cheese*  
*Herbed Polenta, Balsamic Reduction*  
**\$110 per person**

**Espelette Butter Poached Pacific Lobster Tail**  
*Kabocha Puree, Roasted Hamakua Mushrooms*  
**\$140 per person**

## COMBINATION SELECTIONS

**Grilled Filet Mignon and King Crab**  
*Roasted Garlic Potato Puree, Haricot Vert Béarnaise*  
**\$150 per person**

**Grilled Filet Mignon and Grilled Island Catch**  
*Papaya Relish, Stir Fried Island Vegetables, Potato Puree,*  
*Red Wine Reduction*  
**\$145 per person**

**Grilled NY Strip Steak and Butter Poached Lobster**  
*Roasted Kabocha Pumpkin, Grilled Asparagus, Chimichurri*  
**\$158 per person**

**Huli Chicken and Hawaiian BBQ Baby Back Ribs**  
*Corn Mash, Roasted Herb Yukon Potatoes*  
**\$140 per person**

**Ginger Marinated Kona Shrimp and Kalbi Short Ribs**  
*Pickled Vegetables, Sesame Steamed Bok Choy, Jasmine Rice*  
**\$145 per person**

# Plated Dinner Selections

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All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$12 Per Person to the menu pricing.

## DESSERT SELECTIONS

### Chocolate Strawberry Shortcake

*Fresh Strawberries, Chocolate Decadence Cake  
Strawberry Balsamic Sauce*

### Souffle Cheesecake (Japanese Style)

*Yuzu Curd, Anko Kanten, Fresh Berries, Japonaise Cookie*

### Kona Coffee Angel Food Cake

*Macadamia Crumbles, Mango Fluid Gel, Chocolate Mousse Quenelle*

### Mango Jasmine Rice Pudding

*Passion Fruit, Coconut Sauce*

### Lilikoi Swirl Cheesecake

*Mango Strawberry Coulis*

### Poached Asian Pear

*Champagne Mousseline, Raspberry Sauces*

### Kona Coast Flourless Chocolate Torte

*Guava and Caramel Sauces*

### Chocolate Amaretto Gianduja Tiramisu

## DESSERT DUO

### Macadamia Nut Sponge Cake and Chocolate Marquis

*Chocolate Soil, Lilikoi Caramel Sauce*

### Passion Fruit Tart and Chocolate Haupia Mousse

*Koloa Spiced Rum Meringue, Dark Chocolate Feulletine, Strawberry  
Lime Sauce, Island Fruit*

### Mocha Flourless Cake, Mascarpone Mousse

*Island Citrus Confit, Mango Curd, Macadamia Cacao Brittle*

# Banquet Beverages

The Westin Hapuna Beach Resort is the only licensed authority to sell and serve alcoholic beverages within the property. Therefore, we cannot permit alcoholic beverages for public consumption to be brought into either hotel. Please be reminded that, by law, we are not allowed to engage in or participate in the service of alcoholic beverages to minors. We are also required by law to withhold service of alcoholic beverages to any individual that cannot provide credible identification that they are at least 21 years of age.

## Consumption Bar

Price Per Drink	Hosted	Cash
Deluxe Brands	\$15 each	\$17 each
Premium Brands	\$13 each	\$15 each
Cordials/Liqueurs	\$16 each	\$17 each
*Tropical Drinks	\$16 each	\$17 each
House Wines by the Glass	\$12 each	\$14 each
Sparkling Wine by the Glass	\$12 each	\$14 each
Imported & Craft Beer	\$8each	\$9 each
Domestic Beer	\$7 each	\$8 each
Juices	\$6 each	\$7 each
Mineral Water	\$6 each	\$7 each
Soft Drinks	\$6 each	\$7 each

\*Non-blended (i.e. Mai Tai, Blue Hawaii, Rum Punch, etc.)

## Package Bar Pricing

Serving Cocktails, Domestic Beer, Imported & Craft Beer, House Wine, Soft Drinks, Juices and Mineral Waters

Add Tropical Drinks for an additional \$5 per person, per hour

	Premium	Deluxe
First Hour	\$38 per person	\$46 per person
Each Additional Hour	\$24 per person	\$30 per person

## Refreshments and Libations

Served by the Gallon

Tropical Fruit Punch	\$85.00
House-made Lemonade	\$85.00
Rum Punch	\$175.00
Mai Tai Punch	\$185.00
Champagne Punch	\$165.00

### LABOR FEES

There will be a minimum guarantee of \$400++ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$150+ per bartender per hour per bar will be charged to the group's master account. (Pre-ordered dinner wines are not included in the hourly bar sales)

Cashiers (required on all "cash" bars) \$150 each, plus tax

Prices are subject to 23% service charge and 4.712% state tax

In order to provide you with a superior guest experience, we allocate a portion of the service fee to our employees as tips or wages and a portion of the service fee to pay for costs or expenses other than wages and tips of employees.



# Banquet Wines

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## Sparkling Wine

Mionetto Prosecco, Italy	\$50
Nicolas Feuillatte, Brut Reserve, France	\$75
Chandon, Brut Classic, CA	\$80

## White Wines

Magnolia Grove, Pinot Grigio, CA	\$45
Sea Pearl, Sauvignon Blanc, New Zealand	\$50
Magnolia Grove, Chardonnay, CA	\$45
Kenwood Vineyards, Chardonnay, CA	\$50
Dr. Loosen, Blue Slate, Riesling, Kabinett, Germany	\$60
J Vineyards, Pinot Gris, CA	\$55
Loveblock, Sauvignon Blanc, New Zealand	\$60
Hess Collection, Shirltail Ranches, Chardonnay, CA	\$50
Chateau Ste. Michelle, Indian Wells, Chardonnay, WA	\$55
Copain, Tous Ensemble, Chardonnay, CA	\$75

## Rose Wines

Beringer, White Zinfandel, CA	\$45
Magnolia Grove by Chateau St. Jean, CA	\$45

## Red Wines

Line 39, Pinot Noir, CA	\$45
Magnolia Grove, Merlot, CA	\$45
Magnolia Grove, Cabernet Sauvignon, CA	\$45
Spellbound, Cabernet sauvignon, CA	\$50
Spy Valley, Pinot Noir, New Zealand	\$90
Acrobat, Pinot Noir, OR	\$55
Finca Decero, Malbec, Argentina	\$60
Toad Hollow, Richard McDowell Section Merlot, CA	\$50
The Federalist, Cabernet Sauvignon, CA	\$55
Simi, Cabernet Sauvignon, CA	\$65
Napa Valley Quilt, Cabernet Sauvignon, CA	\$70

# Banquet Bar Selection

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## Premium Bar Selections

Absolut Vodka  
Bacardi Superior  
Captain Morgan Original Spiced Rum  
Tangeray  
Jack Daniels  
Canadian Club  
Maker's Mark  
Dewars White Label  
Cazadores Blanco  
Hennessy VS  
Whaler's Dark Rum

## Deluxe Bar Selections

Grey Goose Vodka  
Bacardi Superior  
Bombay Sapphire Gin  
Jack Daniels  
Knob Creek  
Crown Royal  
Johnny Walker Black Label  
Patron Silver  
Hennessy VSOP  
Myers's Dark Rum

## Beer Selections

### **Domestic, Choice of 2:**

Budweiser  
Bud Light  
Coors Light  
Miller Lite

### **Import, Choice of 3:**

Heineken  
Amstel Light  
Corona  
Kona Brew Longboard Lager  
Kona Brew Big Wave Golden Ale  
Maui Brew Bikini Blonde